



## 2010 State Farmers Market Peach Dessert Contest

### Children's Category

**1<sup>st</sup> Place Winner**    **“Peachy Keen Peach Cobbler”**

**By: Margalit Mermelstein, Raleigh, NC**

#### **Ingredients:**

3 lbs. of NC Peaches, peeled, pitted and sliced	2 Tbs. sugar
¼ cup + 2 Tbs. sugar	4 Tbs. chilled shortening
2 ½ Tbs. cornstarch	¾ cup – 1 ¼ cup buttermilk, as needed
2 ½ cups self-rising flour	4 Tbs. unsalted butter, melted
1/8 Tsp. baking soda	Coarse sugar, for finishing
½ Tsp. salt	Ice cream, to serve (optional)

Preheat oven to 475°. Combine peaches, sugar and cornstarch in a medium bowl. Set aside. Butter 8 1-cup ramekins or a 9 x 13 pan. Spoon in peach mixture. In a medium mixing bowl, combine flour, baking soda, salt and sugar. Incorporate shortening with fingers until there are no lumps larger than a small pea. Stir in the buttermilk, mixing just until a dough forms. Drop dough by spoonfuls onto the peach mixture. Brush biscuit generously with melted butter and sprinkle generously with coarse sugar. Place in the oven and bake 15 – 18 minutes or until lightly browned. Serve warm, with ice cream, if desired. Serves 8

### Adult Category

**1<sup>st</sup> Place Winner**    **“Peach Pickin Cake”**

**By: Marcia Townsend, Garner, NC**

#### **Ingredients:**

1 box of Duncan Hines White Cake Mix

4 eggs

½ cup vegetable oil

2 cups of NC Peaches, peeled and chopped

Combine cake mix, oil, eggs and 2 cups of copped peaches. Mix thoroughly and bake in two 8 inch cake pans that have been greased and floured. Bake at 350° for 25 minutes. Let cakes cook thoroughly.

#### **Frosting:**

1 16oz. container of Extra Creamy Cool Whip

1 small package of Jello Instant Pudding

1 ½ cups of NC peaches, chopped

Combine all ingredients and refrigerate while cakes are cooling. Frost between cake layers and frost the outside. Refrigerate 4 hours or overnight. Serves 12

## **2<sup>nd</sup> Place Winner**

### **“Country Peach Cream Pie” By: Donna Barefoot, Benson, NC**

#### **Ingredients:**

<b>4 ½ cups sliced NC Peaches</b>	<b>3 Tbs. brown sugar</b>
<b>1 ¼ cup granulated sugar</b>	<b>4 oz. softened cream cheese</b>
<b>1 Tsp. cinnamon</b>	<b><u>Glaze</u></b>
<b>2 Tsp. cornstarch</b>	<b>2 Tbs. Water &amp; 1 Tbs. granulated sugar</b>
<b>2 prepared pie crusts</b>	

Mix peaches, sugar, cinnamon and cornstarch in bowl. Let sit about 8 minutes. Place bottom crust in pie pan. Pour ½ peach mixture in crust. Combine brown sugar and cream cheese together. Dab by teaspoon over peaches. Pour remaining peaches in crust. Top with last crust. Cut slits in pie and brush water and sugar over all. Bake 425° for 25 minutes. Turn down heat to 350° and bake 30 more minutes. Serve warm or at room temperature.

## **3<sup>rd</sup> Place Winner**

### **“Peach and Raspberry Crisp” By: Jessica Phillips, Raleigh, NC**

#### **Ingredients:**

<b>4 to 5 lbs. firm, ripe NC peaches (10-12 large peaches)</b>	<b>½ pint raspberries</b>
<b>1 orange, zested</b>	<b>¼ teaspoon salt</b>
<b>1 ¼ cups granulated sugar</b>	<b>1 cup quick-cooking oatmeal</b>
<b>1 cup light brown sugar, packed</b>	<b>½ lb. cold, unsalted butter, diced</b>
<b>1 ½ cups plus 2 – 3 tablespoons all-purpose flour</b>	

#### **Directions:**

Preheat oven to 350°. Butter the inside of a 10 x 15 x 2 ½ inch oval baking dish.

Immerse the peaches in boiling water for 30 seconds, then place them in cold water. Peel the peaches and slice them into thick wedges and place them into a large bowl. Add the orange zest, ¼ cup granulated sugar, ½ cup brown sugar and 2 tablespoons of flour. Toss well. Gently mix in the raspberries. Allow the mixture to sit for 5 minutes. If there is a lot of liquid, add 1 more tablespoon of flour. Pour the peaches into the baking dish and gently smooth the top.

Combine 1 ½ cups of flour, 1 cup granulated sugar, ½ cup brown sugar, salt, oatmeal and the cold, diced butter in the bowl of an electric mixer fitted with a paddle attachment. Mix on low speed until the butter is pea-sized and the mixture is crumbly. Sprinkle evenly on top of the peaches and raspberries. Bake for 1 hour, until the top is browned and crisp and the juices are bubbly.